

## **Dried Fruit Chutney Recipe**

### **Ingredients**

- 3 cups finely chopped dried apples
- 1 1/2 cups coarsely chopped dried pitted dates
- 1 cup raisins
- 3/4 cup coarsely chopped dried apricots
- 1/2 cup finely chopped dried pineapple
- 2 cinnamon sticks
- 2 onions, finely chopped
- 3 cloves garlic, crushed
- 1 tsp red pepper flakes
- 2 tsp coarse salt
- 1 cup firmly packed light brown sugar
- 2 1/2 cups cider vinegar



### **Instructions**

1. Combine fruit and 4 cups boiling water in large heatproof bowl. Let stand for 30 mins. Drain fruit; reserve 1 1/2 cups of the soaking liquid.
2. Combine fruit, reserved soaking liquid and remaining ingredients in large saucepan on high heat. Stir, without boiling, until sugar dissolves. Bring to a boil. Reduce heat to low; simmer, uncovered, stirring occasionally, for 45 mins or until chutney is thick. Remove cinnamon sticks.
3. Pour into hot sterilized jars and seal immediately. Store in a cool dry place for at least three weeks before opening. Once opened, store in the refrigerator.